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# Hogmanay Dinner

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## Appetiser

Haggis bon bon, buttered crushed  
neeps and truffle potato foam

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## Starter

Ballotine of langoustine and smoked  
salmon, burnt lemon gel, orange  
dust with pickled celery

Beetroot mousse, compressed Cox's  
apple and twice baked Stilton soufflé  
with candied walnuts *N V*

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## Sorbet

White port sorbet with peach foam

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## Main

Scotch beef fillet with pomme purée,  
charred cauliflower with roasted  
salsify and thyme jus

Smoked Applewood cheese and tender stem  
broccoli shortcrust tart, marinated artichoke  
barigoule and soft polenta chips *V*

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## Dessert

Manjari chocolate and toffee fondant with white  
chocolate ice cream and marinated cherries

Freshly brewed tea or coffee,  
and fine sweets